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TITLE: PRODUCTION OF LIQUOR

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ABSTRACT:

PURPOSE: To produce SAKE (refined Japanese rice wine) or SHOCHU (low-class distilled spirits) at a low cost, by heating cereals other than rice under pressure for a specific time in the presence of superheated steam of a specific condition, releasing the cereals to a low-pressure atmosphere to obtain gelatinized cereals and using the produce as a raw material of SAKE, etc.

CONSTITUTION: Cereals other than rice, e.g. barley, wheat, rye, oat, Chinese millet, Deccan grass, foxtail millet, African millet, adlay, **corn**, buckwheat, their pounded product, their crushed product and/or their pulverized product are prepared beforehand. The cereals are heated under pressure for ≤ 10 min in the presence of superheated steam of a gauge-pressure of $1 \sim 10$ kg/cm² and a temperature of $105 \sim 350^{\circ}\text{C}$ and released to a low-pressure atmosphere to obtain gelatinized cereals. The product is used as a raw material of malt or fermentation raw material to obtain SAKE or SHOCHU.

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